

BRASSERIE CHEESE PLATE 18.

with Accoutrements

Brillat Savarin

Cow's Milk, Triple-Crème Brie-Style with Buttery,
Rich and Creamy Overtones

Tomme De Savoie

Mild Semi-Firm Cow's Milk, with a Nutty Flavor

Crottin

Goat's Milk Cheese, Moist with a Tangy Goat Milk

Roquefort

Cow's Milk, Blue Veined Cheese, Tangy, Soft Ripened Blue

Dorset Cheddar

Pungent, Semi-Firm White Drum

MIGNARDISE

Assorted Mignardise and Cookies

Selection of Cookies & Petit Fours 10.

Financiers

Warm Financiers with Chocolate Dipping Sauce 6.

Brasserie Biscotti 6.

Coconut Macaroons 6.

HAPPY BIRTHDAY CAKE

A slice of classic chocolate layer cake for any occasion 7.

À La Mode with Ice Cream 10.

DESSERT

* = Recommended Wine Pairings

Chocolate Beignets

Ganache, Cashew Brittle Ice Cream 9.

* *Black Muscat, Quady "Elysium" Madera, California 07' 12.*

"Chocolate Tasting"

Flourless Cake, Panna Cotta, Mousse, Sorbet 9.

* *Sauternes, Château Les Justices, France 07' 16.*

Apple Trio

Tart Tatin, Lady Apple Fritters, Apple Caramel Ice Cream 8.

* *Côtes de Jura, Dom. Berthet-Bondet, Vin de Paille, France 07' 15.*

Classic Crème Brûlée

Shortbread 8.

* *Furmint, Ch. Pajzos Tokaji Aszu 5 Puttonyos 00' 20.*

Chèvre Cheesecake

Date Purée, Candied Pecans, Raisin Paper 8.

* *Monemasia, Moratis Liastos, Paros, Greece, 06' 18.*

Carrot Cake

Toasted Walnuts, Mascarpone Cream, Carrot Crisp 8.

* *Dios Baco, Olorosso Sherry 15.*

Selection of Ice Creams and Sorbets

House-made Daily Selection 8.

By the Scoop 3.

Fresh Fruit and Berries

Selection of Seasonal Fresh Sliced Fruit and Berries 9.

With Sorbet 12.

Pastry Chef Kenneth Larsen